

poke

taro root chips,
nori crisps, lettuce wraps

tuna \$14.5 (GF)

ora king salmon \$12.5 (GF)

seafood

oysters on half shell \$9.5(3) (GF)
carrot-celery mignonette

fish tacos \$3.5ea. (GF)
kohlrabi slaw, mango

calamari a plancha \$9.5 (GF)
winter citrus chimichurri

north shore shrimp \$14.5 (GF)
garlic confit, chili pepper, white rice

hawaii > dc



flown in overnight, daily
limited quantities

walu crudo \$14.5 (GF)
winter citrus, fennel, dill, black salt

ahi tuna \$13.5 (GF)
@wildrose miso 18mo. aged soy sauce

veggies, grains, salads

kohlrabi salad \$8.5 (GF)(V)
coconut vinaigrette, pickled mango

radicchio salad \$11.5 (GF)(V)
caramelized fennel, apple, fennel pollen

young coconut salad \$9.5 (GF)(V)
pomegranate, butternut squash,
@keepwellvinegar black walnut vinaigrette

salt baked sweet potato \$5.5 (GF)(V)
puffed grains, hot honey,
pickled goji berries

shishitos \$7.5 (GF)
gochujang mayo, eel sauce, bonito flake

crispy brussels sprouts \$7.5 (GF)(V)
furikake, yuzu- coconut yogurt

meats

steak tartare \$13.5 (GF)
@whiterose miso farro koji miso,
kewpie, pickled fresno chilies

pork & pineapple \$9.5 (GF)
sweet & sour sauce

grilled short ribs \$14.5 (GF)
teriyaki glaze, @spiceology thai-peanut powder,
cilantro, pickled chilies

spam

patty melt \$8.5
american cheese, caramelized onion,
pickled cherry pepper relish

fried rice \$12 (GF)
soft egg, crispy shallot, furikake

danny's clams \$9.5 (GF)
littlenecks, kimchi butter

big plates

whole grilled fish \$28.5 (GF)
pickled peppers & onions,
steamed rice, herbs

kalua pork \$26.5 (GF)
cabbage, steamed rice

½ spicy coconut chicken \$19 (GF)
coconut milk brine, jerk spice

dessert

coconut cream pie \$7
nilla wafers, toasted coconut

soft serve sundae of the day \$14
rotates seasonally
Ask About our Vegan Coconut Soft Serve! (V)

tropical fruit bowl \$7 (GF)(V)
coconut whipped cream, lime zest, chili

@hellococonutclub

